

Dill Butter II

Shorecook
AllRecipes.com

Servings: 12

1 pound salted butter
1 cup soybean or salad oil
2 tablespoons dried dill weed

Preparation Time: 10 minutes

In a bowl, beat the butter, oil and dill weed with an electric mixer until creamy and smooth.

Place a large piece of plastic wrap on your work surface. Scoop the butter mixture out into the center of the plastic wrap. Fold the bottom edge over the mixture and roll into a log, twisting the ends to seal.

Chill until firm to the touch, about two hours in the refrigerator or one hour in the freezer.

Slice into coins to serve.

Per Serving (excluding unknown items): 1 Calories; trace Fat (11.1% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Vegetable; 0 Fat.